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THE  
**Art and Method**  
OF  
*W. B. Boston*  
**HATCHING AND REARING**  
ALL KINDS OF  
*Domestic Poultry and Game Birds*  
**BY STEAM.**

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INVENTED BY J. H. BARLOW,  
OF THE  
**EGYPTIAN HALL, PICCADILLY.**

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ALSO IS ADDED,  
THE METHOD BY WHICH THE EGYPTIANS  
HATCH NINETY-SIX MILLIONS A YEAR.

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**WITH DESCRIPTIVE PLATES.**

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# HATCHING AND REARING

ALL KINDS OF

*Domestic Poultry and Game Birds*

**BY STEAM.**

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THE Egyptians, to whom most nations of the world are indebted for the greater part of the sciences, have kept one art to themselves from time beyond historical record, which, to this day is exclusively practised by themselves, viz. that of hatching Chickens and all domestic Fowls by artificial heat—means the most advantageous, when attended with success, from the immense quantity produced at a time. Their buildings for that purpose are long and spacious; very different in form to any thing of the kind in Europe. They are so constructed as to

receive a great quantity of Eggs ; and, by means of a well-regulated gentle fire, a proper heat is communicated to them, equal in degree to that which the hen gives when she sets. After the Eggs have remained the usual number of days, in the warm air, they produce from Thirty to Fifty Thousand Chickens from each cluster of ovens — called, in the Egyptian language, a *Mamal*.

## ENGLISH METHOD

*Of Hatching Domestic Poultry and Game Birds*

BY STEAM,

AT ANY PERIOD OF THE YEAR.

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J. H. BARLOW, the Inventor and Discoverer of this Art and Method, begs to inform the Nobility, Gentry, and Sportsmen, that he has, after Five Years practical experience, much Labour and Expence, succeeded in Hatching and Rearing great quantities of the Feathered Tribe; and, by the recommendation of several eminent and scientific Men, he did, on the 1st of December, 1823, commence Hatching, and will continue to Work his Oven for that purpose, which holds 1500 Eggs. If Noblemen, Gentlemen, Sportsmen, or others, have any new laid Eggs of

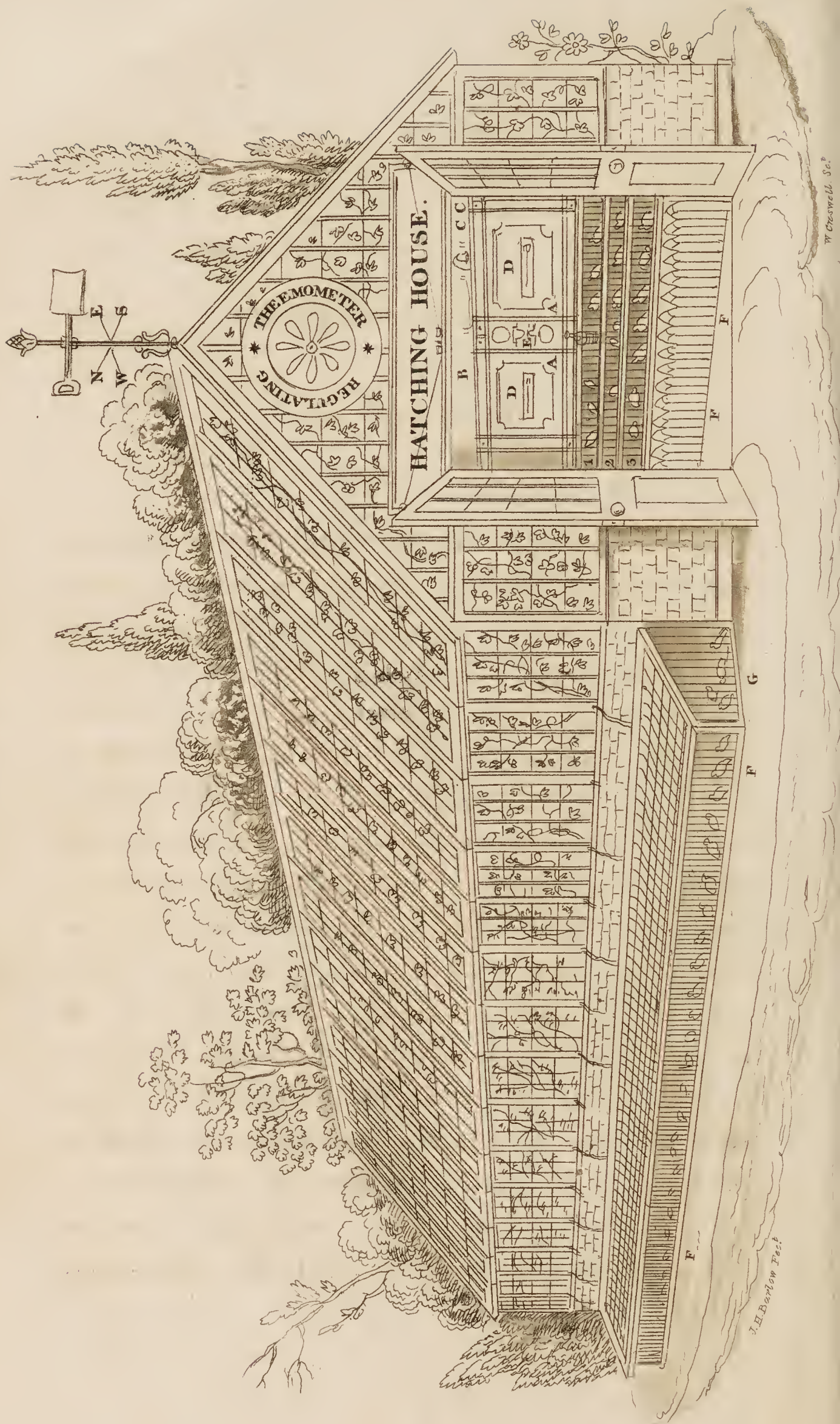
rare Species of Birds, J. H. B. will undertake to Hatch them, on moderate Terms, or retain half the produce for his trouble.—Every person is requested to put an ink mark, or initials, on the small end of the Egg to prevent mistakes.

In submitting this valuable invention to the patronage of the Public, as a work of Art and Utility, J. H. B. trusts and flatters himself, from the decided success of his experiments, and the advantages that will arise to this Country by the ADOPTION of his PLAN, in the multiplication of an indefinite number of the feathered Race as an article of food; an increase of *Game Birds*; also the increased consumption of Corn, the production of Feathers, and the employment of many persons in the different occupations of Hatching, Rearing, Feeding, Killing, &c. &c. that these are circumstances of too much importance to be overlooked by a discerning nation like England, particularly if his plan be carried on upon a scale equal to its advantages and magnitude.



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## DESCRIPTION

### OF PLATE, No. 1.

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THE Building J. H. B. intends for this purpose, is the Improved Grapery, 60 feet long, 18 feet high, and 18 feet wide; it will contain 40 Ovens, A A, each Oven 1500 Eggs, in the whole 60,000, which will Hatch 16 broods a Year; and, if the same success attend the practice as in Egypt, viz. two-thirds, (which is short of J. H. B.'s calculation, his last experiments having produced *three-fourths*, though J. H. B. would be satisfied with *one-half* on the average) this Building alone will produce 640,000 annually. The STEAM is admitted at the back of each Oven, by two valves, top and bottom; attached to the Laver is the string of the *Regulating Thermometer*, which comes from the inside of the Oven, and runs on pulley B, and on two pulleys at C C, which governs the heat to any degree required; at C C a bell is affixed to the laver of the valves, which rings when it opens and Steam is required. The front has two doors, in which is a night and day Thermometer, at D D; the Ovens are locked at E. The Eggs are arranged in 24 Baskets; the fluids, from 7 to 8 grains a day, which exhales

from each Egg, is carried off by a regulating Hydrometer, which opens and shuts a ventilator for that purpose. The stand is of wrought iron, 3 feet high, and is divided into three divisions, for 16 cages; the first row has 80 degrees of heat, the second 75, the third 70, or the equal heat of the whole building; which is regulated by \*, the Thermometer over the door; it opens and shuts as the degrees alter, and ventilates the Hatching House by a free and pure current of air.

## EGYPTIAN METHOD

*Of Hatching Domestic Poultry*

## BY ARTIFICIAL HEAT.

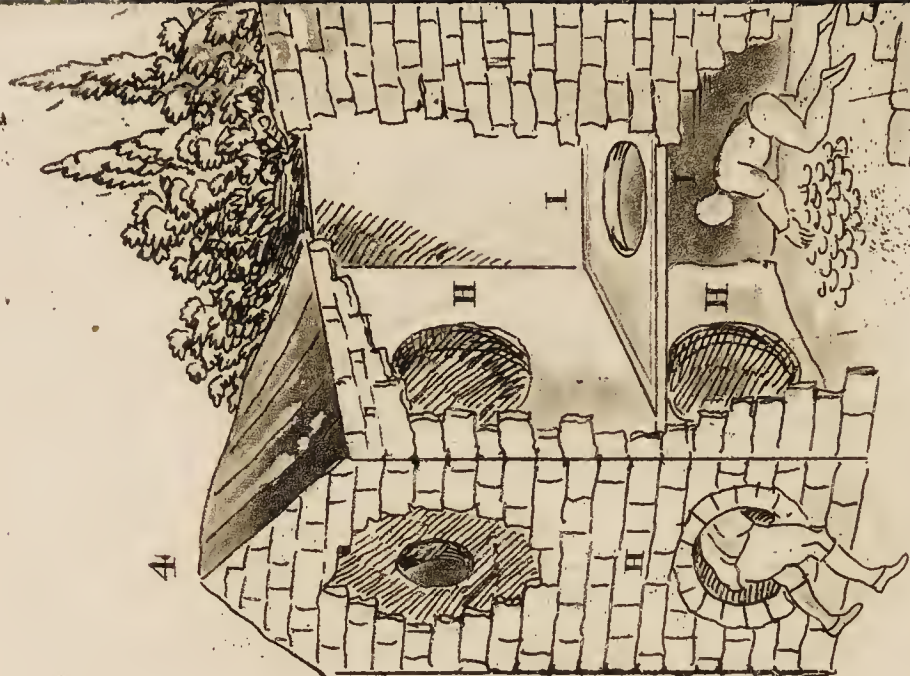
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THIS Art, so advantageous to Egypt from the immense quantity produced, (*viz. above ninety millions* annually) is known only to the inhabitants of Berme, situated in the Delta, within twenty leagues of Grand Cairo; the people of this village teach the secret to their children, and keep it entirely from strangers. When the Hatching Season approaches (the beginning of Autumn) the Bermeans travel into different parts of the country; each individual undertakes a set of Ovens, (as descriptive Plate, No. 2) called a MAMAL, which are of different sizes, and contain from forty to eighty thousand Eggs. The Mamals in the country are three hundred and eighty six; they

are worked only six months in the year, in which time they produce eight broods. The Manager of each Mamal is obliged to deliver to the Proprietor two-thirds of as many chickens as there have been Eggs intrusted to his care; and he is generally a gainer by his contract, as more than two-thirds produce Chickens. To calculate the number of Fowls hatched in one season in Egypt—suppose that only two-thirds of the Eggs are hatched, and that each brood consists of at least *thirty thousand chickens*; it will thus appear that the Ovens in Egypt give life to ninety two million six hundred and forty thousand of those animals every year; and it is stated by most travellers that chickens are sold by the *bushel* or *basket full*.



# PLATE 2



## DESCRIPTION

### *OF PLATE, No. 2.*

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THE Mamal is a brick building, with a long gallery from A to B; the Ovens on the right and left at C and D; the entrance at E; end view at F F and G G; under and above each other, H H H is the round holes where the Bermeans enter to the Ovens, which communicate with each other at I; by which means they carry and arrange the Eggs, K K K, the gutters in each Oven where the fires are lighted with a sort of turf made of Camels dung and chopped hay; the proper degree of heat is managed by the knowledge and skill of the Bermeans; and when once obtained they stop the several round holes, which serve as doors, with bungs of coarse tow; and it is stated they cease to light their fires on the tenth or twelfth day. No. 1 is the front view of the gallery or corridor; No. 2 the side view of the Ovens; No. 3 the end view; No. 4 the external view of a Mamal, with part of the wall broken away to shew the method the Eggs are arranged until Hatched.



## ENGLISH METHOD

*Of Rearing all kinds of Domestic Poultry and Game Birds*

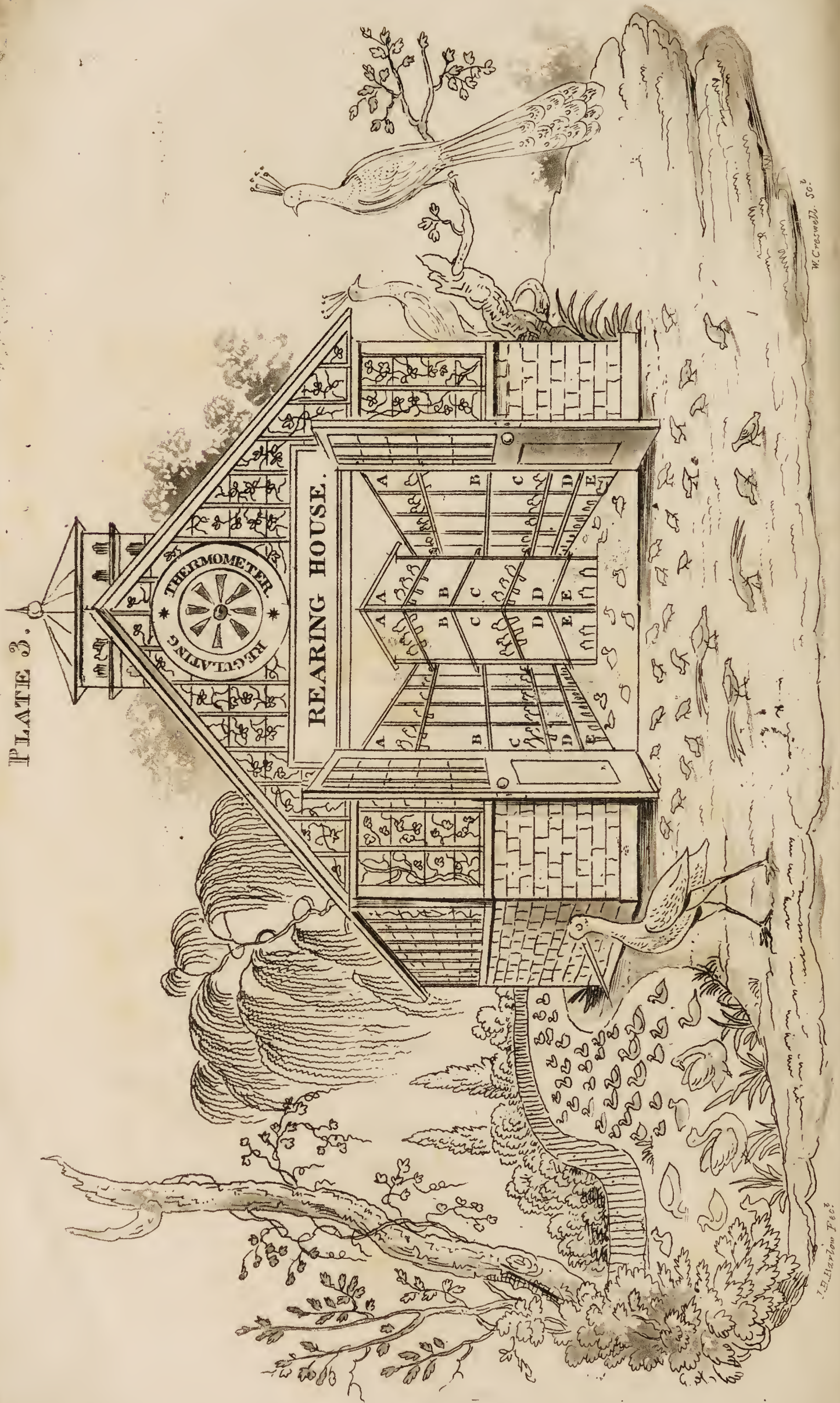
BY STEAM.

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IN England, from the nature of the climate, it has been deemed impracticable to rear the Feathered Tribe in the winter months, by artificial means. How far such an opinion is founded in truth, will be proved by J. H. B.'s last experiments, in which he has, by very *inadequate means*, hatched and reared, in two rooms in Lamb's Conduit Street, some of the largest and finest Birds, for strength and size, that ever were seen; this is allowed by the Noblemen and Gentlemen (good judges) whose Eggs he has hatched in his Oven, since the 1st December, 1823, and which have been reared by his means. J. H. B. confesses

the success has exceeded his expectations, and that of his Patrons and Friends. He begs it to be distinctly understood, that no profit arising from the limited way which he at present pursues will recompense any person to undertake this arduous Art, trouble, and expence, unless to hatch rare species of Birds, in which an undivided attention is almost hourly necessary; for though the mechanical part, in his opinion, *is as perfect as possible* (self-acting and unerring in its principle) the great progress to perfection is in the practical part, study and attention; therefore his hope of remuneration is by establishing it on the scale of Plates Nos. 1 & 3.





## DESCRIPTION

### *OF PLATE, No. 3.*

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THE Rearing House is of the same size and dimensions as the Hatching House, in which the Fowls are kept until they are three weeks or a month old; they are taken from the Ovens and placed in the cages for a few days, afterwards turned on the earth floor, and allowed to take air and exercise when the weather permits, in protecting frame F F F and G in Hatching House; then removed to the Rearing House, which is heated by Steam. The whole building is regulated and ventilated by the \* Thermometer over the door. The Gallinaceous Fowls will roost on perches, A A A A, of which there will be 11,520 feet; and allowing four fowls to a foot, it will lodge 46,080. B B B B is a protecting board, sanded daily, and in a sloping direction to carry off the dung from C C C C; at E E E E is boxes for the web footed, as Ducks, Geese, &c. &c. which has opened swing doors for the purpose of littering with straw and cleaning, for their comfort and health; indeed, by this method J. H. B. is satisfied all kinds of Poultry and Game Birds may be Hatched and Reared to

the greatest state of perfection; as the success, in a great measure, will depend on strict cleanliness in their food and in every part of the process. By the sale of these Plates, and exhibiting the Apparatus for this purpose, he hopes and flatters himself to accomplish his object, viz. a fair remuneration for his trouble, and the benefit of the Public generally.